



GRANDES VINOS
DE
SAN PEDRO

GRANDES VINOS DE SAN PEDRO
GRANDES VINOS DE CHILE

KANKANA DEL ELQUI

D.O. Elqui Valley

ASSEMBLAGE 100% Syrah

AGING 18 months
100% new French oak barrels

ALCOHOL 14.8 °

TOTAL ACIDITY (C4H6O6) 6.15 g / L (C4H6O6)

PH 3.51

RESIDUAL SUGAR 3.4 g / L

ABOUT THE ORIGIN The fruit used to create this wine is the product specifically of Block 10. This vineyard of about 6 acres is the project of Viña San Pedro in the coastal zone of Elqui Valley, which is currently considered the northern border of wine production in Chile. The origin of the soil here is colluvial and the vineyards are planted near the Elqui River.

CLIMATE The 2011 harvest began with a normal temperatures of 13° C in the spring. Later in the season the temperatures rose slightly during the summer, but they didn't reach the usual maximum. This allowed a very slow ripening of the fruit, generating very fresh wines with good acidity and very intense aromas.

HARVEST The fruit was harvested by hand during the third week of May, with yields of 1kg per plant.

PRODUCTION Upon arrival at the winery, the grapes are sorted and destemmed before being transferred to 15,000 liter French oak casks. In the casks, the fruit begins a process of pre-fermentation cold maceration (8 ° C) for 10 days, after which it proceeds to fermentation at a controlled temperature of 29 ° C. Subsequently, the wine is stored in French oak barrels for 16 months.

WINEMAKER'S NOTES Kankana Elqui 2011 is a deep red-purple color. The nose is elegant, with notes of minerals and blueberries with soft notes of tobacco, cinnamon, cedar and spices. In the mouth it is a wine of elegant structure, with lots of fresh fruit, great balance, pleasant acidity and silky tannins. It is a wine that can be enjoyed immediately or stored for 12 to 15 years to continue to develop in the bottle.



KANKANA
DEL ELQUI
2011